

# Canapes

## Vegetarian \$5.50 each

Vegetable Spring Roll | Sweet Chilli Sauce

Bruschetta Tart | Whipped Fetta | Balsamic Gel

Ricotta | Smashed Pea | Pecorino | Sourdough Crostini

Gorgonzola Cream | Walnut Tart | Torched Pear | Wild Honey

Vietnamese Tofu | Mushroom Rice Paper Roll | Peanut dipping Sauce (GF, VG)

Korean Mushroom | Kimchi Pancake | Miso Mayo (VG)

Wild Mushroom Arancini | Parmesan | Truffle Mayo (GF)

Pumpkin | Cashew | Pecorino Arancini | Pesto Mayo (GF)

Three Cheese Aranchini | Parmesan | Spicy Tomato Relish (GF)

Halloumi | Mint | Semi Dried Tomato Parcel | Tomato Emulsion

Cauliflower Popcorn | Green Tahini | Sesame Dukkah (GF, VG)

Vegetable Gyoza | Black Sesame Mayo | Teriyaki Dressing

Tempura Zucchini Flowers Stuffed with Whipped Fetta | Bush Tomato Relish

Our ingredients may change due to seasonality and availability.

## Poultry \$6.60

Roast Duck Pancake | Hoisin Sauce

Chicken | Walnut | Celery Finger Sandwich

Chicken Liver Pate Tartlet | Onion Jam | Mandarin

Chicken | Shiitake San Choy Bow | Chilli Angel Hair (GF)

Duck | Pomegranate Tart | Burnt Apple | Creme Fraiche

Creamy Chicken | Leek Pie

Grilled Thai Curry Chicken Skewers | Coconut Satay (GF)

Chicken | Mushroom Gyoza | Kim Chi | Miso Mayo

Korean Fried Chicken Bao | Pickled Slaw | Sticky Gochujang Sauce

Cantonese Chicken Dumpling | Fish Caviar | Lemon Grass Dressing

Lemon | Oregano Chicken Souvlaki | Tzatziki Yoghurt (GF)

Southern Fried Chicken Slider | Swiss Cheese | Ranch Dressing | Hot Sauce

VEGETARIAN - (V) VEGAN - (VG) GLUTEN FREE - (GF)

## Seafood \$7.15

Large Fresh King Prawns | Saffron Citrus Mayo (GF)

Freshly Shucked Oysters | Pink Peppercorn | Raspberry Mignonette (GF)

Baby Snapper Ceviche | Avocado Cream | Native Finger Lime

Salmon Gravalax Blini | Dill Creme Fraiche | Flying Fish Roe

Prawn | Avocado | Mango Tacquito | Spicy Mayo

Smoked Salmon | Cucumber | Dill Cream Finger Sandwich

Vietnamese Sashimi Kingfish Rice Paper Roll | Peanut Dipping Sauce (GF)

Vietnamese Prawn | Mango Rice Paper Roll | Peanut Dipping Sauce (GF)

Tuna Tataki | Wasabi Avocado Mousse | Ponzu Mayo | Teriyaki Sauce (GF)

Barramundi Spring Roll | Caper Dill Mayo Dip

Thai Style Marinated Prawns | Chilli Shallot Salt (GF)

Tempura Flathead Taquito | Guacamole | Creme Fraiche

Seared Scallops | Cauliflower Puree | Olive Crumbs | Truffle Oil (GF)



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## Meat \$7.15 each

Steak Tartare | Parmesan Tart | Avruga Caviar

Wagyu Bresaola | Truffle Aioli | Pickled Egg | Pecorino | Crostini

Mini Yorkshire Pudding | Rare Roast Beef | Onion Jam | Horseradish Cream

Beef | Red Wine Pie | Tomato Relish

Pork | Fennel Sausage Roll | Chilli Jam

Beef Yakitori Skewers | Sesame Glaze (GF)

Crispy Pork Belly | Quince Aioli | Pickled Apples (GF)

Moorish Lamb Souvlaki | Tzatziki Yoghurt (GF)

Steamed Lotus Bun | Crispy Char-Siu Pork | Coriander

Chargrilled Lamb Kofta Skewers | Mint Raita Sauce (GF)

Spanish Ham | Manchego Croquettes | Smoked Paprika Aioli

Pulled BBQ Pork Slider | Argentinian Slaw | Ranch Dressing

Barbacoa Beef Taquito | Charred Corn | Green Tomato Salsa | Fetta (GF)

Classic Cheeseburger | House Pickles | American Mustard | Tomato Sauce

VEGETARIAN - (V) VEGAN - (VG) GLUTEN FREE - (GF)

## Mini Meals \$13.20 each

Classic Fish 'N' Chips | Tartare Sauce

Fancy Steak | Gravy | Truffle Mash (GF)

Korean Fried Chicken | Sticky Gochujang Sauce (GF)

Butter Chicken | Fragrant Coconut Rice | Coriander (GF)

Mini Hot Dog Wagyu Kransky | Cheddar | Kraut | Sauces

Australian Lobster | Prawn Roll | Lettuce | Celery | Lemon Mayo

Mini Lamb Souvlaki | Pickled Slaw | Mint Yoghurt | Grilled Flatbread

Cauliflower Popcorn Kebabs | Green Tahini | Pickled Slaw | Flatbread (VG)

Eggplant | Potato Curry | Steamed Rice | Mango Chutney | Papadums (GF, VG)

Pork | Fennel Meatballs | Pomodoro Sauce | Ricotta | Chilli Jam

Pan Roasted Mulloway | Eggplant Caponata | Green Goddess (GF)

Ricotta Dumplings | Wild Mushrooms | Burnt Butter | Pecorino | Sage (V)

VEGETARIAN - (V) VEGAN - (VG) GLUTEN FREE - (GF)



# Canapes

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## Handmade Pizzas (8 Inch) \$15.40

Min Order : 10 Pizzas ( 8 slices Per Pizza)

Margherita : Buffalo Mozzarella | San Marzano Tomato | Basil

Diavolo : Buffalo Mozzarella | San Marzano Tomato | Hot Salami | Olives

Pollo : Roast Chicken | BBQ Sauce | Mixed Mushrooms | Onion | Roast Capsicum

Hawaiian : Buffalo Mozzarella | San Marzano Tomato | Shaved Leg Ham | Pineapple

Siciliana : Buffalo Mozzarella | San Marzano Tomato | Roast Vegetables | Pesto | Fetta

Funghi : Buffalo Mozzarella | San Marzano Tomato | Garlic Mushrooms | Truffle Aioli

Gamberi : Buffalo Mozzarella | San Marzano Tomato | Garlic Prawns | Chilli | Rocket

Proscuitto : Buffalo Mozzarella | San Marzano Tomato | Proscuitto | Rocket

VEGETARIAN - (V) VEGAN - (VG) GLUTEN FREE - (GF)

## Sweet Canapes \$5.30 each

Macarons

Caramel Latte Tart

New York Cheesecake

Chocolate Salted Caramel Tart

Torched Lemon Meringue Tart

Mixed Gelato Ice Cream Cones

Indulgent Chocolate Brownie (GF)

Labneh Panacotta | Pistachio Crumbs (G)

## Grazing Board \$22PP

Selection of Artisanal Cheese | Cold Deli Meats | House-Made Dips | Spanish Olives | Fresh Fruit | Nuts | Condiments | Premium Crackers

## Cheese board \$16.50 PP

Selection of Artisanal Cheese | House-Made Dips | Condiments | Premium Crackers

